

Sam Adams Clone

Oktoberfest/Märzen (3 B)

Type: All Grain
Batch Size: 11.00 gal
Boil Size: 13.60 gal
Boil Time: 60 min
End of Boil Vol: 12.50 gal
Final Bottling Vol: 10.00 gal
Fermentation: Clover Creek Lager
 Three Stage

Date: 02 Jan 2017
Brewer: Russell Leu
Asst Brewer:
Equipment: Clover Creek Brewery -
 All Barley
Efficiency: 72.00 %
Est Mash Efficiency: 78.5 %
Taste Rating: 30.0



Taste Notes:

Ingredients

Amt	Name	Type	#	%/IBU
12.00 gal	Firgrove Mutual - South Hill, Washington	Water	1	-
22 lbs	Pale Malt (2 Row) US (2.0 SRM)	Grain	2	84.6 %
3 lbs	Caramel/Crystal Malt - 60L (60.0 SRM)	Grain	3	11.5 %
1 lbs	Light Dry Extract (8.0 SRM)	Dry Extract	4	3.8 %
3.40 oz	Tettnang [4.50 %] - Boil 60.0 min	Hop	5	20.9 IBUs
1.00 Items	Whirlfloc Tablet (Boil 15.0 mins)	Fining	6	-
1.40 oz	Hallertauer [4.80 %] - Boil 15.0 min	Hop	7	5.0 IBUs
0.60 oz	Tettnang [4.50 %] - Steep/Whirlpool 2.0 min	Hop	8	0.2 IBUs
2.0 pkg	Oktoberfest/Marzen Lager (White Labs #WLP8...)	Yeast	9	-
0.60 oz	Hallertauer [4.80 %] - Dry Hop 0.0 Days	Hop	10	0.0 IBUs

Gravity, Alcohol Content and Color

Est Original Gravity: 1.063 SG
Est Final Gravity: 1.023 SG
Estimated Alcohol by Vol: 5.2 %
Bitterness: 26.0 IBUs
Est Color: 11.4 SRM

Measured Original Gravity: 1.054 SG
Measured Final Gravity: 1.015 SG
Actual Alcohol by Vol: 5.1 %
Calories: 181.3 kcal/12oz

Mash Profile

Mash Name: Decoction Mash, Triple
Sparge Water: 4.40 gal
Sparge Temperature: 168.0 F
Adjust Temp for Equipment: TRUE
Est Mash PH: 5.54
Measured Mash PH: 5.20

Total Grain Weight: 26 lbs
Grain Temperature: 50.0 F
Tun Temperature: 72.0 F
Target Mash PH: 5.20
Mash Acid Addition:
Sparge Acid Addition:

Mash Steps

Name	Description	Step Temperature	Step Time
Acid Rest	Add 50.00 qt of water at 111.1 F	105.0 F	30 min
Protein Rest	Decoct 9.47 qt of mash and boil it	122.0 F	30 min
Saccharification	Decoct 17.21 qt of mash and boil it	148.0 F	15 min
Saccharification	Decoct 6.52 qt of mash and boil it	155.0 F	30 min

Mash Out	Heat to 168.0 F over 10 min	168.0 F	10 min
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Sparge: Fly sparge with 4.40 gal water at 168.0 F

Mash Notes: Authentic Germany mash schedule. Attempt to draw decoction from the thickest portion of the mash. Some sources recommend that each decoction amount be given a 15 minute saccharification rest at 158 F (70 C) before boiling it.

Carbonation and Storage

Carbonation Type: Bottle
Pressure/Weight: 7.15 oz
Keg/Bottling Temperature: 70.0 F
Fermentation: Clover Creek Lager
Three Stage

Volumes of CO₂: 2.3
Carbonation Used: Bottle with 7.15
oz Table Sugar
Age for: 14.00 days
Storage Temperature: 40.0 F

Notes

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